



## Braised Savoy Cabbage

450g Savoy Cabbage  
25 – 50g Butter  
Salt & Freshly Ground Black Pepper

Remove tough outer leaves of cabbage. Divide in to four, cut out the stalks and then thread the cabbage finely

Put 2-3 tbsp of water in to a wide saucepan with the butter and a pinch of salt. Bring to the boil, add the cabbage and toss constantly over a high heat, then cover for a few minutes

Toss again adding another pinch of salt and pepper. Serve immediately, another knob of butter can be added before serving

**Variations:** Heat a tablespoon of Olive Oil in a pan and cook about 100g of lardons or finely chopped bacon and cook until crispy. When your cabbage is cooked add the crispy lardons along with 50ml of fresh cream. Allow to bubble for 2-3 minutes before serving.



*Mainéad Finneagáin*

Fine strips of roasted Red Pepper work really well too!



Serve with your favourite Savoury Pie made with **Roll It Handmade All Butter Pastry**. Click on our Recipe Page for great ideas